

SANTA'S BRUNCH

STARTER

Choice Of

POTATO LEEK SOUP

Smoked Pancetta | Winter Black Truffle | Chive Oil | Brioche Croutons

SHREDDED BRUSSELS SPROUT & KALE SALAD

Pink Lady Apples | Walnuts | Pistachios | Grapes | Orange Pomegranate
Stilton | Maple Apple Cider Vinaigrette

MAIN COURSE

Choice of

CRISPY BROKEN ARROW RANCH QUAIL & WAFFLE

Nueske's Bacon | Pearl Onions | Toy Box Tomatoes | Harrison Brothers Bourbon Maple Syrup

CRABCAKE EGGS BENEDICT

King Crab & Blue Crab | Crispy Potatoes | Spinach
White Sturgeon Caviar Hollandaise | Oralia's Croissant

CARVED SNAKE RIVER FARMS PRIME RIB

Duchess Potatoes | Caramelized Onions | Haricot Vert | Au Jus

CHICKEN ROULADE BASQUAISE

Espelette Polenta | Jambon De Bayonne | Padrón Peppers | Blistered Tomatoes

OAKWOOD GRILLED SKUNA BAY SALMON

Warm Farro | Butternut Squash Purée | Brussels Sprouts
Red Ruby Grapefruit Beurre Blanc

TEXAS GULF SHRIMP & GRITS

Blackened Gulf Shrimp | Smoked Sausage | Braised Saffron Fennel
Roasted Tomatoes | Texas Aged Cheddar Grits | Salsa Macha

CHEF ORALIA'S DESSERT TABLE

ASSORTMENT OF HOLIDAY THEMED FRENCH DESSERTS & PASTRIES

\$85 | per person
plus tax and gratuity